



## LE DIX 2000

At Los Vascos cultivation is at our heart; we cultivate not only vineyards but our dream to transform our vast land into a fruitful eco-system producing the most elegant Chilean wines. We are free spirited but remember our heritage. Our holistic approach encompasses and protects all - from our short-legged sheep clearing weeds without devouring precious grapes to our artisans honing hand-made knives to carefully tend the vines. We embody the Chilean paradox, meticulous in our work, easy going and warm in our personality. We are independent yet proud to cultivate our community because we are stronger and happier together.

### ■ VINEYARD ATTRIBUTES

**Appellation :** Colchagua, Chile

Stretching from the Coastal range to the foothills of the Andes mountains, Colchagua's Mediterranean climate and privileged terroirs have made it a place of choice to produce quality wines in Chile. Los Vascos estate lies at the foothills of the coastal range, 200km South West of Santiago, in the cooler part of Colchagua where the vines benefit from the natural cooling influence of the Pacific Ocean.

**Terroir :** Le Dix is predominantly made from an old plot of Cabernet Sauvignon called El Fraile, which means the Monk. Nestled at the heart of the vineyard, the vines are planted at high density and produce high quality grapes of remarkable concentration. Selected Syrah and Carmenère are blended in to add complexity to the wine.

### ■ VINTAGE SUMMARY

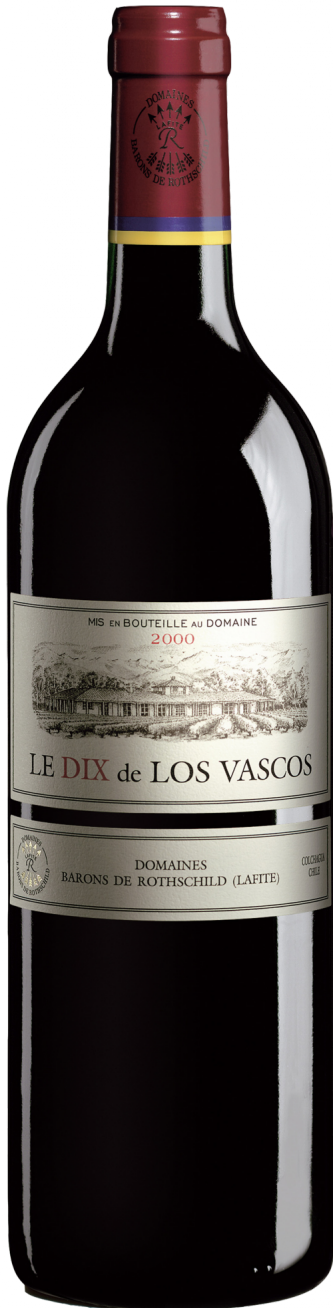
The growing season was long, and 32 millimeters of rain fell in February, which led to a late maturation of the grapes and an abundant yield. The Cabernet Sauvignon harvest did not begin until 7 April, which is a record in terms of late harvests. The blooming until harvesting lasted 150 days, compared to a normal 120 days. The grapes were hand picked at perfect ripeness early in the morning

### ■ WINE MAKING SCHEME

Le Dix is made with the utmost care, just like the Bordeaux Grands Crus. Grapes are carefully selected and hand harvested. After destemming, they are placed in temperature controlled stainless steel vats for alcoholic fermentation. During maceration gentle pump-over are performed when necessary for a gentle extraction of the tannins and colouring compounds. Malolactic fermentation occurs naturally in tanks, then the wine is transferred into French oak barrels made by the Tonnellerie des Domaines in Pauillac (50% new oak) for a period of 18 months. This wine will reveal its complexity with further bottle ageing.

### ■ TASTING NOTES

The vintage 2000 has a deep and intense purple to ruby color with a ripe red berry bouquet. Elegant pencil shavings linger on the nose. It also has a crisp mouth, full of strong but harmonious tannins, delicious fruit and a classic well built structure designed to be aged. Although it is ready to drink now, it is also recommended to wait a couple of years to allow its full improvement in the bottle.



#### TECHNICAL INFORMATION

**Varietals :** Cabernet sauvignon 100%

**Alcohol content :** 14 % vol.

**pH :** 3.63

**Total acidity :** 4.83 g/l